

Established 1867. Telephone 1111 Chelsea.

GEO. M. STILL
(Incorporated)
PLANTERS (OF WHOLESALE DEALERS IN AND SHIPPERS OF

OYSTERS AND CLAMS
Boat No. 12, Foot of Bloomfield St.
NEW YORK

Selected Half Shell Stock and Native Little Neck Clams our Specialty.
Hotel and Restaurant Trade Solicited.

EDWARD THOMPSON

Oysters
Northport, L. I.
N. Y.

Alexander Frazer Co.
Planters and Wholesale Dealers in

Oysters and Clams
West Washington Market
Foot of Gansevoort Street
New York

The Andrew Radel Oyster Company

Planters and Growers of Oysters.
East Rivers, Rockaways, Blue Points,
Cape Cods, Bass Rivers and Oyster Bays.

GENERAL OFFICES:
No. 17 Fairfield Ave., Bridgeport, Conn.
Telephone 181.

Main Branch and Shipping Dept.:
SOUTH NORWALK, CONN.
Telephone 288.

JOHN J. PAGE, Vice Pres. and Treasurer.
A. H. FRAZIER, President.

BLACKFORDS
FISH, LOBSTERS, OYSTERS, GREEN TURTLE,
TERRAPIN AND SOFT CRABS.

Supplies for Hotels, Ships and Families at the Lowest Market Rates.
69-98 FULTON MARKET, NEW YORK.
TELEPHONE 6324 50 BEEKMAN.

First Prize Awarded at International Fishery Exhibition, Berlin.
Received the only Award and Medal at the Centennial for Fish.

R. F. Williams Oyster Co.

OYSTERS AND CLAMS
West Washington Market
NEW YORK

Boat 17, North River
Telephone 3109 Chelsea

D. ATWOOD CO.
Wholesale Dealers in
Oysters, Clams, Quahaugs,
Scallops, Lobsters.

100 ATLANTIC AVENUE, BOSTON, MASS.
Packing Houses:
Norfolk, Va. Drownville, R. I. Walcott, Mass.
Telephone 104 Richmond.

H. O. Atwood, S. G. Doane.
H. O. ATWOOD & CO.
Wholesale Dealers in
Oysters, Clams,
Scallops,
Little Necks, Quahaugs and Lobsters.

104 Commerce Street, Boston, Mass.
Telephone Connection.

Joseph Sturges & Son
Wholesale Dealers, Planters
and Shippers of

Oysters & Clams
Superior Grades Exclusively.
Nos. 116 & 117 South St.
Fulton Market New York

Standard Oyster Co.,
Dealers in

Oysters
134 Water Street,
So. Norwalk, Conn.

Established 1864. Crisfield, Md.

J. A. Stubbs
Planter and Wholesale Shipper of
CRISFIELD, MARYLAND. OYSTERS,
CLAMS, QUAHOGS, LITTLE NECKS, SCALLOPS,
156 ATLANTIC AVE.
Head of T. Wharf and R. R. cor. Faneuil Hall Market
BOSTON, MASS. Walcott, Mass.

GEO. W. WHEELER, CHAS. W. BARNES.
WHEELER & BARNES
NEW ENGLAND OYSTER CO.
Dealers in
Oysters, Clams, Quahaugs, Lobsters.

153 Atlantic Ave., cor. South Market Street,
BOSTON, MASS.
Telephones: 419 and 1234-4 Richmond.

STRONG & WINANT
(Incorporated)
WHOLESALE COMMISSION
DEALERS IN

Oysters and Clams
133 Beekman Street
New York City

MILL CREEK, FLATLANDS, N. Y.
Consignments Solicited Prompt Returns
LONG DISTANCE TELEPHONE

WM. E. ELSWORTH, J. W. ELSWORTH,
Pres. Treas.

ESTABLISHED 1880.

J. & J. W. Elsworth Company
Wholesale Dealers, Planters & Exporters of
Red Cross Brand

OYSTERS
Boats 8 & 5, Foot of Bloomfield St.
NEW YORK.
Oysters Shipped to any part of the United States,
Canada or Europe.

W. Elsworth Sprague
WHOLESALE COMMISSION DEALER,
PLANTER AND SHIPPER OF

**OYSTERS,
CLAMS, ETC.**
187-194 Fulton Market
NEW YORK

ESTABLISHED 1877.

LANCRAFT BROS.
Producers and Wholesale Dealers in
OYSTERS
For Opening or in the Shell.
SEED OYSTERS
A Specialty.

Our oysters are not floated, but taken direct
from our deep water beds (about 30 to 50
feet), and shipped direct to the consumer in their
natural condition with full flavor. We are the
only shippers of Rockaway oysters in bulk in
New Haven. We comply with all Health Board
requirements.

Steamers—WM. T. LANCRAFT
AMANDA F. LANCRAFT
Capacity 5,000 Bushels.

96 Ferry St. - - New Haven, Conn.

Telephone 1393 Chelsea

Walter Dunn
—Wholesale Dealer in—
Oysters and Clams

Boat 10, Foot of Gansevoort Street
WEST WASHINGTON MARKET
NEW YORK

Established 1839. Telephone Connection.

WRIGHT & WILLIS,
PLANTERS AND WHOLESALE
DEALERS IN ALL KINDS OF
OYSTERS
Also Live and Boiled Lobsters,
Clams, Quahaugs, Scallops, etc.

140 Atlantic Ave., Boston, Mass.

Established 1826.

ATWOOD & BACON
Oysters and Clams,
Wholesale and Retail.
41 and 43 UNION STREET,
BOSTON.

Van Orden Bros.
Planters, Shippers
and Wholesale Dealers in

All Kinds of Oysters and Clams
Boat No. 5
Foot of Gansevoort St.
West Washington Market New York

Fancy Oysters a Specialty

John Westerbeck, Jr., Edw. Westerbeck
Wm. Westerbeck
ESTABLISHED 1870

WESTERBEKE BROS.
Growers and Wholesale Shippers of

Blue Point Oysters
Half Shell Trade a Specialty
Oysters by the Gallon

West Sayville, L. I.
Telephone 26 Sayville.

of inspection for the milk. They reject
any such part of it as does not conform
to the standards they have put on it.
They treat it as appears to them best,
but at any event their processes have the
approval of all scientific persons, and
the net result is what may be declared
without hesitation—New York city's milk
supply is pure.

Caviar.
A man prominent in the imported
caviar trade says:
"From 1870 to 1900 the North American
fisheries supplied the world, with the
exception of Russia, with a low grade of
salted caviar. The Atlantic coast caviar,
small in grain, was sold by the European
retailers to the European consumers as
"Elbe caviar" from the German river,
while the American fresh water caviar
from the Lakes, medium grain, was sold
as "Ural caviar," after the Russian river
of that name.

"In 1904 on account of the failure of
the American sturgeon fisheries the
New York caviar packers bought and
packed for the first time the low grade
salted Russian caviar in tins. The fresh
beluga caviar, large grain, came from
Russia, there being no beluga in North
America.

"To-day Russia is supplying the world
with low grades of salted caviar, of which
quality the imports to the United States
amount from 100,000 to 150,000 pounds
per annum since 1900. The United States
is importing caviar.

Oyster Trade Problems.
One of the greatest services rendered to
the city by the Food Inspection Bureau
of the Department of Health was in the
matter of oyster freshening. This pro-
cess by which clean and pure oysters were

TELEPHONE 2106 BEEKMAN

W. Elsworth Sprague
WHOLESALE COMMISSION DEALER,
PLANTER AND SHIPPER OF

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CLAMS, ETC.**
187-194 Fulton Market
NEW YORK

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For Opening or in the Shell.
SEED OYSTERS
A Specialty.

Our oysters are not floated, but taken direct
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Steamers—WM. T. LANCRAFT
AMANDA F. LANCRAFT
Capacity 5,000 Bushels.

96 Ferry St. - - New Haven, Conn.

Telephone 1393 Chelsea

Walter Dunn
—Wholesale Dealer in—
Oysters and Clams

Boat 10, Foot of Gansevoort Street
WEST WASHINGTON MARKET
NEW YORK

JACOB OCKERS
WHOLESALE DEALER IN
BLUE POINT OYSTERS
OAKDALE, LONG ISLAND
New York, U. S. A.
Cable Address, "Shiniqua, N. Y."
Telephone, 22 Sayville.
Half Shell a Specialty.
Oysters shipped to any part of the U. S. A. and
Europe.
Mail Orders Promptly Attended to.
Oysters from all parts of the Great South Bay,
including a territory about thirty miles
long and five miles wide.

Oakdale Station, N. Y.

J. I. HOUSMAN OYSTER CO.
Wholesale
Oyster
Dealers

Planters of All the Choice Varieties
Boat 21
West Washington Market
New York

GEO. E. CONLEY, Pres. J. MICHAELS, Sec. & Treas.

Geo. E. Conley Co.
Fresh and Salt
Water Fish

WHOLESALE
DEALERS
AND DIRECT
RECEIVERS
OF ALL
KINDS OF
56th Street and 8th Avenue
TELEPHONES 17120 17121 COLUMBUS
New York

once brought up here to be floated artifi-
cially in fresh water coming from polluted
sources undoubtedly was the cause of
much disease. When the Board of Health
got after these folks who did things on
such a villainously criminal scale they
put them out of business. It became
necessary soon to have a Board of Health
permit to deal in oysters here. The per-
mit was given only under the severest
conditions and the sources of supply were
watched to see by what means the oysters
were freshened for market.

It is an established fact that oysters
when they come from the ocean are pure.
What contamination there ever has been
comes from the process intervening.
Naturally putting an oyster with a healthy
appetite and thirst into foul water gives
every opportunity to pollute the bivalve
and to make it diseased carrying.

The oyster dealers made violent ob-
jection to the stories and statements that
all oysters were typhoid bearing. Natu-
rally they did this because it hurt their
business. But they went to the mistaken
extreme of saying no oysters ever caused
typhoid fever, which was as untrue as was
the other statement. Here and there an
oyster which was bloated in foul water
could not throw off the disease which it
took up and the result was a food product
which was a decided menace to public
health.

Had the oyster dealers taken the trouble
to see what sort of conditions obtained
for the freshening of oysters instead of
denying wholesale that anything was the
matter the whole affair would have been
brought to a conclusion long before it
was. When the Board of Health made
its exposures the oyster dealers said
they were only too willing to help in the
campaign. They did it for business rea-
sons. Had they taken up less time in de-
crying the stories of disease in oysters,
and had they used it in investigating the foul
"drinking" spots of the Staten Island
creeks and those on Long Island and in

**BLUE POINT
OYSTERS**
—FROM—
BEEBE BROS.,
Sayville, L. I.

Telephone Call, 1118 Chelsea.

**Merrell-Haviland
Oyster Co.**
Wholesale Dealers in and Planters of

Oysters and Clams
Boats 2 and 19
West Washington Market
Oyster Basin
New York

JACOB OCKERS, Pres.
EDWARD WESTERBEKE, Vice-Pres.
FRANK W. ROWLEY, Sec. & Treas.

Sea Coast Oyster Co.
Incorporated

**Oyster
Growers**
New Haven, :: :: Conn.
Telephone

New Jersey they would have been able to
put an end to the existing ills quickly.
The presence of oyster floats for fresh-
ening purposes is a very valuable asset
to the State in which the float is placed.
The oyster man pays good rental money
for land that is under water and abso-
lutely useless otherwise to the State.
This mounts away up into big figures
for the various States in which this is
done. New York, New Jersey, Rhode
Island, Virginia and Connecticut earn
a great income so.

Arguments on Preservatives.
No discussion of pure foods would be
complete without a mention of the ben-
zoate of soda problem. This preservative
inaugurated an argument of which the
end is not yet. The earlier decision by
Dr. Wiley of the bureau of chemistry of
the Department of Agriculture that ben-
zoate of soda was a harmful preservative,
followed by the opposed statement of the
referee board that benzoate of soda in
small quantities is not deleterious to
health, left the question rather up to the
conscience of the makers.

Some of them are sincere that the pre-
servative is a distinctly bad thing; others
are just as strong in their feelings against
the use of benzoic acid derivatives in food
products. It is a hard question to decide,
and eventually it may come down to a
private one for all citizens. They will
have to choose for themselves whether
they will use goods containing preserva-
tives or whether they will reject them.

An upholder of the no preservative view,
E. Biardot of the Association for the Pro-
motion of Purity in Food Products, says:
"The referee board which lately gave out
its findings as to the harmfulness of
benzoate of soda did not state that it
was necessary to put this chemical in
foods, and I will state that it is absolutely
not necessary. So why use it?"

"The framers and exponents of pure
food regulations must bear in mind that
the use of artificial preservatives makes

possible and invites the employment of
inferior and waste materials often totally
unsuitable for human consumption and careless
methods and unsanitary conditions in
food preparations. The consumer must
help the framers of the laws in exacting
cleanliness and sanitary conditions from
his butcher, his baker, his grocer, his
fish monger, as well as any other food
producer or dealer.

"If any one stops to think what the word
food implies and how many different
products it covers he will realize that the
matter calls for as much attention, if not
more, than the state of our streets or the
price of gas."

The View of the Other Side.
Apposed to these statements is part
of that made by Read Gordon, in a debate
against Dr. Wiley, some time ago. Mr.
Gordon says:

"Benzoic and salicylic acid, and prob-
ably others, seem to have a special power
to arrest and prevent pathogenic fer-
mentations, and to bear an enemy of some
kind to all germs that are detrimental to
plant and animal life. Has it ever been
proved that they markedly affect typhoid,
peptic, rennet, diastase and other vege-
table and animal enzymes unless used
in very large quantities? I know that
it takes 5 per cent. of its bulk of salicylic
acid to have any effect on milk, even to
temporarily arrest the lactic ferment.
May not these preservatives merely have
the effect of arresting or preventing the
yeasts, the mucors, mucodines and moulds
generally, in fact, the malignant ferments,
from getting in their work and be really
an aid to the benign ferments in facili-
tating theirs?"

"I assert for the sake of starting the in-
vestigation, and because I believe it to be
true, that salicylic and benzoic acid, and
probably some others, are doing for the
plants just what we should make them
do for us, a similar work to what the leu-
cocytes of the blood do for the red cor-
puscles, standing as sentinels watching

the approach of the enemy, and collective-
ly aiding in his destruction or steriliza-
tion and elimination.

"They are for certain plants the pro-
tectors of the benign enzymes and de-
stroyers of the malignant germs. Why
should they not perform like service for
us? Nature seems only to permit the
necessary amount to be present to carry
the plant through its cycle from resting
stage to resting state, and maintain the
proper equilibrium between the katabolic
and anabolic forces, and varies with the
conditions and age of the plant. More
will be found in the fruits at maturity, in-
creasing until they become dead ripe, as
the ripe fruit is more prone to decay, and
the new embryos and germs must be pro-
tected until the cotyledons are properly
encased within the silicious testa. It is
the increased benzoic or salicylic acid that
makes these fruits possible for food.

"I would therefore suggest that a scien-
tific inquest be made into the relations of
the minor fruit acids, notable benzoic, sali-
cylic and probably oxalic (which pervades
the whole buckwheat or rhubarb family),
to the plant metabolism, and draw what
analogies can be drawn from human ap-
plication.

"Why did God in His wisdom make these
things useful to plants, which apparently
are intended for man's food and yet deny
man the intelligent use of them himself?"

What Benzoic Acid Does.
"Salicylic and benzoic acid derivatives
are universally employed by physicians
to arrest injurious fermentation in the
alimentary canal. Why? To enable the
benign enzymes to properly digest the
food presented to them. To accomplish
this large doses from five to twenty
grains, repeated several times a day for
a number of days are given. If they
seriously retard the beneficial work
of the enzymes why do pathologists con-
tinue the practice? The menace may
not lie in the salicylic or benzoic acid,
but in derivatives employed which may
be difficult of elimination from the sys-
tem.

**"a little
mark rogers
please"**

that sounds mighty good when you want a
drink of excellent whiskey. you'll always see
mark rogers on the back counter next the
mirror, where the other good things are. you'll
never find it under the counter among the
unlabeled bottles. mark rogers has the age
and mellowness that an extra good whiskey
must have.

you'll remember the exquisite taste, the
delightful bouquet. at all good places.

bluthenthal & bickart, inc.
"b. & b."
baltimore

represented by ell cahn, 1358 broadway, n. y. c.

Everywhere

Shoppers and Business Men
tired people and thirsty people—nerveworn and brain weary
people—people who just like to tickle the palate occasionally
with a delicious beverage—all classes, ages and sexes

DRINK
Coca-Cola
The Satisfactory Beverage

Has more to it than wetness or sweetness. It relieves fatigue of brain,
body and nerves; quenches the thirst as nothing else will;
refreshes and pleases.
GET THE GENUINE
Delicious—Wholesome—Thirst-Quenching

REPORT OF CHICAGO CHEMIST
The Columbus Laboratories, Commercial Food and Medical Analyses.
103 State Street, Chicago, April 15, 1907.

Coca-Cola Company, 1222-1228 Wabash Avenue, Chicago.

GENTLEMEN—We beg leave to report to you the result of analysis of Coca-Cola.
We purchased in the market an original package of one gallon of Coca-Cola. The contents of this jug were subjected
to a very careful and exhaustive analysis, for cocaine and alcohol, and we failed to find any trace of either. Caffeine was
found to the extent of .2 of 1 per cent. The amount of caffeine contained in one ounce of Coca-Cola, used for making one
glass of the prepared drink, is less than one-half that is contained in a cup of coffee of average strength.

Very respectfully submitted,
THE COLUMBUS LABORATORIES,
Per J. A. Wisener.